

White chocolate terrine with passion fruit curd, pecan nut cremeaux and vanilla vodka caviar.



**Passion curd insert**

125 g butter

112g sugar

125g passion fruit puree

5 egg yolks

**Method:**

Melt butter, sugar and puree over direct heat, stirring constantly

When sugar dissolved and butter melted, temper into beaten egg yolks

Strain and return to clean pot

Bring to boil, turn down to simmer for 1 minute while stirring constantly

Cool over ice bath, place in fridge with contact cover to set

Fill the centre of each terrine mould with 5ml of passion curd

**Jaconde sponge**

2 ½ egg yolks

2 ½ egg whites

125g granulated sugar

125g cake flour

**Method:**

Whisk the egg whites and the sugar

Fold in the stained egg yolks

Sift flour into the mix folding gently

Spread a into Silicoflex tapis roulade 1 (Wizbake/Silikomart)

Bake at 170C until a light golden brown

Leave to cool and cut into squares to fit inside the moulds

Soak with vanilla vodka syrup

## **White Chocolate Terrine**

400 ml cream, whipped to soft peak

105 ml water

57g sugar

7g leaf gelatine

145g white callebaut chocolate

85g egg white

### **Method:**

Make an Italian meringue from the sugar, water and egg white (take the sugar to 116°C), whisk until cooled down

Bloom gelatine and melt over double boiler

Melt white chocolate in 80ml scalded cream (ganache method)

Add melted gelatine to the ganache

Fold cooled meringue and whipped cream alternatively into chocolate mixture

Pipe mousse into square Silikomart mould (Siliconflex small cube SF105), place passion fruit curd in the middle and fill up with mouse.

Finish off with a square of jaconde sponge soaked in vanilla vodka syrup

Freeze in order to remove cleanly from the Silikomart mould

### **Simple Vodka and Vanilla syrup**

200g water

200g sugar

1tsp vanilla paste

50ml Vodka

#### **Method:**

Dissolve sugar in water over medium heat and add vanilla paste

Brush sugar crystals attached to the side of the pan with a clean pastry brush and fresh cold water

Increase heat and bring to boil

Boil for five minutes

Add vodka and simple syrup is now ready to use to soak jaconde sponge

#### **Note:**

All moulds available from [www.wizbake.com](http://www.wizbake.com)